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# Irouléguy, Domaine Bordaxuria

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**Code**

IROU001

vineyard facing south, planted on steep terraced slopes.  
Ground dominated by a flush red sandstone rock called  
LAPITZA

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**Tasting Notes:**

Dark and intense red, some purple reflections. Aromas of black fruits mixed with notes of graphite, fresh black truffle and subtle accents of smoke and soot. The palate is concentrated and pure on abundant and ripe fruit. It is a tannic and tight wine which reveals a consistent framework between silk and velvet and a remarkable freshness.

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Specification	
<b>Vinification</b>	Manual harvest, plots entirely on the terrace, 100% destemmed, not treaded, fermentation for 25 to 30 days in vats, punching down during the first 4 days and light pumping over every 2 days, grape varieties vinified separately per plot, alcoholic and malolactic fermentation in tanks, use of no inputs, indigenous yeasts, blending and aging for 11 months 90% in concrete tanks and 10% in used barrels of 400 liters, 20 mg / l of total sulfur. Production of 13,000 bottles. Cuvée in conversion to organic farming. Estate certified in Organic Agriculture from the 2018 vintage.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	France
<b>Region</b>	South West
<b>Area</b>	Irouleguy
<b>Type</b>	Red Wine
<b>Grapes</b>	Cabernet Franc
<b>Vintage</b>	2017
<b>Body</b>	Hearty, rustic and full flavoured
<b>Producer</b>	Domaine Bordaxuria
<b>Producer Overview</b>	<p>Bordaxuria is the birthplace of Pelo Reca, the father of the Reca sisters. Elorri Reca and his companion Brice Robelet, took over in 2012 the reins of this exceptional place facing Saint Jean de Pied de Port. With solid experience, they stopped working with the Irouleguy cellar to vinify their own wine in their cellar. Since 2015 the vineyard has been managed in organic farming. There is therefore no use of herbicide or chemical molecule. The treatment base consists of Bordeaux mixture, sulfur and clay, to which they add herbal preparations: Horsetail, willow bark, valerian, nettle, comfrey. In short, everything you need to achieve a 100% natural Iroulégu! Today the estate has nine hectares of vines in production, totally planted in terraces.</p>
<b>Closure Type</b>	Cork